

JUST DESERTS



APPLE RINGS

Ed Bailey

FOIL

For each serving, place **3-4 thick apple slices** in **heavy double foil**. Sprinkle with **brown sugar** and **grated orange peel**. Dot with margarine and seal. Cook over low coals 10-15 minutes.

BAKED BANANAS

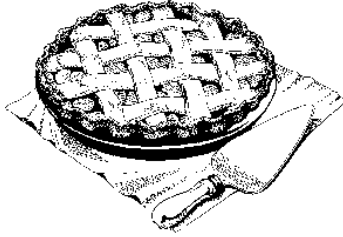
Ed Bailey

FOIL

Do not peel the bananas, but cut off the end tips to keep from breaking the foil. Slit the skin on the inside curve and fill with raisins and cinnamon sugar, chocolate or butterscotch chips, M&M's, brown sugar, chocolate bar squares, wheat germ, mini-marshmallows. Place on heavy foil and wrap tightly. Heat over coals 10-15 minutes.

CHEAP PIE

Dennis A. Schmitt



**2 slices bread margarine cinnamon sugar,
jam or fruit pie filling heavy foil**

Butter two slices of bread, place buttered side down on foil. Spoon on fruit filling and cinnamon sugar. Place on top the other slice of buttered bread and pinch the edges together. Seal in foil and lay on the coals for 10 minutes or so, turn over for another 5 minutes.

CHOCO-CHIP PIE

**1 graham cracker crust pie shell 1 package instant chocolate pudding and pie filling
Cool Whip instant Mix 1/2 cup chocolate chips (or pick out from your GORP)
dried milk powder.**

Mix the pudding mix, water, and milk. Let set for a few minutes and then fold in the chips. Pour into the crust. Whip up the Cool Whip mix and top the pie. Sprinkle a few chips on top. Great for that surprise birthday party at camp. **Serves 6**

CHOCOLATE ÉCLAIR

Mary Louise Giamfortone

**2 (4-serving-size) packages French vanilla instant pudding 3 cups milk
1 teaspoon almond extract
1 (8-ounce) tub frozen nondairy whipped topping, thawed
1 (1-pound) box graham crackers (will have extra)
Chocolate Icing (recipe follows)
Maraschino cherries, halved,
and chopped pecans for garnish (optional)**

Combine pudding mix, milk and extract in a large bowl. Blend in whipped topping. Butter the bottom and sides of a 13-by-9-by-2-inch cake pan and line bottom with whole graham crackers. Cover with half the pudding mixture. Layer whole graham crackers on top of pudding. Spread

CRESCENT ROLLS ON A STICK

Modern time favorite

tube of refrigerated Crescent rolls **Butter or margarine**
Jam, jelly or honey

Using a thick green stick about 1 inch in diameter, wrap the dough for a crescent roll spiral fashion around the tip of the stick. Leave space with the spiral for the heat to reach all of the dough. Press the ends of the dough to the stick to stick to the stick..... Hold the stick over coals for 15-20 min., turning frequently as you salivate. When golden brown, slip the roll of the stick and spread with butter, jam, jelly, or honey. plan for 1-3 rolls per scout.

CRUNCHY GRANOLA BAR

Dian Thomas

1/2 cup crunchy peanut butter **2 T. honey** **1 tsp. lemon juice**
Stir together and warm in large double boiler
1 1/4 cups granola with dates

add to mixture. press into a lightly greased 8x8 inch pan. cut into squares after drying until firm in dryer or low oven (120 F) with door open.

DUTCH OVEN CAKE

1 box cake mix (your choice) **2 cans fruit pie filling**
margarine **eggs if needed for cake**

Empty the cake mix into a Large zip-lock type bag, add water and eggs according to box directions. Close the bag and mix by needing the bag.
Line the Dutch oven with heavy foil, (saves on clean-up). Empty the 2 cans of fruit pie filling into the lined Dutch oven, pour the cake mix over the top. Don't stir. Cover and place on coals, add 5-10 hot coals on top. Bake 30-45 minutes. Check with tooth pick or cleaned green stick.

Combinations:

- Chocolate cake and cherry pie filling
- Yellow cake and peach pie filling with maraschino cherries (no steams)
- White cake and apple pie filling with cinnamon

FOILED AGAIN APPLES

Ed Bailey

FOIL

Place a peeled and cored **apple** on a double square of **heavy foil**. Fill center with 1 T crushed **pineapple** and **raisins**. Sprinkle generously with **cinnamon sugar**. Fold foil around each apple and seal tightly. Place in glowing coals and bake 20-40 minutes depending on size. You can also try cinnamon candies for filling.

FRUIT COMPOST

I. B. Wisenheimer

1 cup dried fruit bits
1 teaspoon cinnamon

1/2 cup sugar
graham cracker

Rehydrate the fruit in enough boiling water to cover the fruit. Let simmer with the sugar and cinnamon till fruit is soft and the liquid is thick. Don't let the sugar burn. Top with graham cracker crumbs.

GEORGIA PEACH COBBLER

8 peaches, sliced (about 6 cups)
2 tablespoons lemon juice
1 1/2 cups flour
2 large eggs, beaten
1 tablespoon brown sugar

1 1/4 cups sugar, divided
1/2 teaspoon almond or vanilla extract
1 1/2 teaspoons baking powder
8 tablespoons (1 stick) butter, melted
1/2 teaspoon ground cinnamon

Preheat oven to 350 degrees. In bowl, mix peaches, 1/2 cup sugar, lemon juice and almond extract. Transfer to a 2-quart baking dish. In a clean bowl, mix flour, remaining 3/4 cup sugar, baking powder, beaten eggs and melted butter until moist but still lumpy. Do not over mix. Spoon topping over peaches. Sprinkle brown sugar and cinnamon over all. Bake 35 to 40 minutes, until golden brown. Let cool on rack.

HERE COME THE FUDGE

Eagle Brand

Double Boiler

1 12 oz. package semi-sweet chocolate chips
1 cup peanut butter chips
milk

1 teaspoon vanilla extract
1 14 oz can Eagle Brand Sweetened condensed milk

In a double boiler or heavy saucepan over low heat, melt the chocolate chips, vanilla extract, and sweetened condensed milk. Stir frequently. Remove from heat and add peanut butter chips. Stir to distribute, not to melt. Spread evenly into foil lined 8 inch square pan and chill in ice box for 2 hours or until firm. Turn over on cutting board and peel off foil. then cut into squares and protect from temptation.

INSTANT PIE

Dennis A. Schmitt

1 box instant pudding mix, **1/4 cup instant milk**
graham crackers.

Mix the pudding and dried milk with the right amount of cold water and beat with a whisk until thick. Pour into cups. Top with crushed graham crackers. **Serves 3-4.**

Joy's Joy

Joy Schmitt

1/2 cup sugar **3/4 cup light Karo Syrup** **waxed paper**
1 cup Peanut Butter **6 cups Corn Flakes** **shortening**

Melt the sugar and Karo Syrup in a sauce pan over low heat, add the Peanut butter. In a Large lightly greased bowl, pour the sauce over the 6 cups of Corn Flakes and fold in. Form or scoop into balls and cool on waxed paper. *Variety: add 1/4 cup miniature chocolate chips.*

MAPLE PECAN OATMEAL BARS

3/4 cup (1 1/2 sticks) butter or margarine (not diet or light)
2 1/4 cups quick or old-fashioned uncooked oats
1 1/2 cups firmly packed brown sugar **2 cups all-purpose flour**
3/4 cup shredded coconut (optional) **1/4 teaspoon salt (optional)**
1/3 cup maple-flavored pancake syrup **1 egg, lightly beaten**
1 teaspoon vanilla Topping (recipe follows) **1 teaspoon baking soda**

Heat oven to 350 degrees. Lightly spray a 13-by-9-by-2-inch baking pan with vegetable oil cooking spray. Melt butter; set aside to cool. Combine oats, flour, brown sugar, coconut, soda and salt in large bowl; mix well. Combine melted butter, syrup, egg and vanilla in small bowl; mix well. Add to oat mixture; mix well (dough will be stiff). Press dough evenly onto bottom of pan. Add Topping as described below.

MOCK COCONUT ANGEL CAKE

6 thick (3/4- to 1-inch) slices bread
14 ounces sweetened condensed milk
(make your own with equal portions milk, powdered milk, and powdered sugar)
1 cup shredded coconut

Cut bread slices into fourths. Dip the squares in the milk, then roll in the shredded coconut. Pierce the prepared square with a two-pronged fork and toast over the fire coals until lightly browned. Reverse position of the bread to brown both sides. Be careful, as this burns easily.
Yield: 24 squares

PISTACHIO PUDDING

Jell-O

1 box instant Pistachio pudding **2 cups cold water** **3 tbs. powdered milk**

Mix milk with water, add pudding and whip with a whisk for 2-3 minutes. Let set and serve.

RICE KRISPIES GORP BARS

Dennis Schmitt

6 cups Rice Krispies cereal	vegetable cooking spray
Peanuts	Raisins,
M&M's	1/2 cup sugar
3/4 cup light Karo Syrup	1 cup Peanut Butter

Melt the sugar and Karo Syrup in a sauce pan over low heat, add the Peanut butter. In a Large lightly greased bowl, pour the sauce over the 6 cups of Rice Krispies and fold in. Add 1/4 cup peanuts 1/4 cup M&M's. 1/4 cup raisins, and stir until well coated. Using spatula or waxed paper, press mixture into 13 x 9 x 2 inch pan coated with cooking spray. Cut into squares when cool. **yields ~24 treats.**

RICE KRISPIES TREATS

Kellogg's

6 cups Rice Krispies cereal	1 10 oz package marshmallows
vegetable cooking spray	1/4 cup margarine

Melt margarine in a large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add Rice Krispies and stir until well coated. Using spatula or waxed paper, press mixture into 13 x 9 x 2 inch pan coated with cooking spray. Cut into squares when cool. **yields ~24 treats.**

Add one or two below for variety

1/4 cup peanut butter	1/3 cup mini chocolate chips
1/3 cup caramel ice cream topping	1/2 cup sunflower seeds,

SKILLET PUDDING

Ed Bailey

1 can evaporated milk	1/4 cup sugar	3/4 cup water
3/4 cup instant cocoa mix	10-12 Graham crackers, cookies...	

Put the first 4 ingredients in a skillet and bring to a boil, stirring constantly. Add 10-12 coarsely broken graham crackers; cover. Cook over low heat for about 10 minutes, stirring occasionally.

SOMEMORE'S

Girl Scouts

Graham crackers **marshmallows,**
Hershey's chocolate bars **and one campfire.**

Place large marshmallow (not the mini's) on a long peeled green stick and heat over campfire until gooey. Prepare the graham cracker by breaking into two squares. Place a chocolate square and the hooley-gooey marshmallow between the graham crackers and allow the chocolate to melt. Eat and have *SomeMore*.

TERMITE PIE

Ed Bailey

1 box cake mix **2 quart zip lock bag**
1 cup raisins **2 T. vegetable oil**

Need a sweet item for breakfast or night time snack? Mix a cake mix in a zip lock bag following directions on box, BUT use only 1/2 the suggested water. Add 1 cup of raisins (termites). Oil a small skillet or mess kit; pour in 1 cup of cake mix for a mess kit, 2 cups for a small skillet; cover pan; fry slowly, very slowly; flipping the pie when the top of the pie starts to set (dry out); cook a few more minutes and then count the termites as you eat.

TOPPING

1 1/2 cups chopped pecans (about 6 ounces)
1/4 cup firmly packed brown sugar
1/3 cup maple-flavored pancake syrup

Combine pecans and sugar in small bowl. Sprinkle evenly over dough; press down lightly. Drizzle syrup evenly over pecans. Bake 35 to 38 minutes or until edges are set but middle is soft. Do not overbake. Cool completely in pan on wire rack. Cut into bars. Store tightly covered.

Makes 32 bars, each: 190 calories, 8 grams fat (70 calories from fat), 27 grams carbohydrates, 2 grams protein, 20 milligrams cholesterol, 85 milligrams sodium.

TOXIC CHOCOLATE PUDDING CAKE

B. Hale

This is so rich, it is not recommended for people with heart conditions...

Utensils:

12" Dutch Oven

Spoon

**Aluminum Casserole Baking pan that will fit in Dutch Oven
(spring form pan will work if it seals good)**

Mixing bowl

small pan to heat hot water

CAKE:

2 cups Bisquick

1/2 cup cocoa (unsweetened)

2 cups Eagle Brand condensed milk

1/2 cup chocolate syrup

2 teaspoons vanilla extract

PUDDING:

1 cup chocolate syrup

1 cup very hot water

left over Eagle Brand milk from 2 -14 oz cans

Cake: Mix together biscuit mix, cocoa, 2 cups Eagle Brand milk and vanilla. Pour evenly in baking pan.

Pudding: mix left over Eagle Brand milk, 1 cup chocolate syrup and 1 cup almost boiling water. This looks real runny. Now, CAREFULLY pour this over the cake batter without disturbing it as much as possible. DO NOT STIR.

Bake until center is set.

Don't put too much heat on bottom, no more than 5 or 6 coals. Don't bake too long, as pudding will get too thick. When done, pudding will be on the bottom.

TRAIL COBBLER

John G. Ragsdale

Dutch Oven

2 cups biscuit mix
2 cups sugar

1 cup margarine
1 can fruit, drained

2 cups milk or water

Mix the biscuit mix, sugar, milk, and margarine. Add fruit and stir. Bake in covered oven about 1 hour. serves 8.

TWIST ON A STICK

Old time favorite

1 cup Bisquick mix

water

cinnamon sugar

Mix the Bisquick with enough water to form a dough. Roll into a long piece and wrap or twist around a clean green stick (not dried out). Sprinkle cinnamon sugar on twist. Place or hold stick over a fire and bake on all sides. Bake until golden brown. Break off a piece to check if inside is done. Eat and enjoy!

